

## Summer Offer

### Cold Specialities

|  | CHF<br>Starter | CHF<br>Portion |
|--|----------------|----------------|
| Soup of the day  | 10.00          | 13.00          |
| Young leaf spinach salad plain   | 10.00          | 16.00          |
| with fresh mushrooms   | 14.00          | 20.00          |
| with mushrooms and bacon   | 14.00          | 20.00          |
| Cream cheese with:   |                |                |
| finest olive oil and fresh herbs   | 11.00          | 17.00          |
| kiwi-apple chutney   | 13.00          | 19.00          |
| tomato, basil, marinated onions  | 15.00          | 21.00          |
| Carpaccio of grilled meat refined with olive oil, sea salt, Maggia pepper          | 18.00          | 24.00          |
| Smoked wild Alaska salmon with peas purée,<br>Rösti from raw potatoes, horseradish | 19.00          | 27.00          |
| Startgels platter  | 21.00          | 29.00          |
| Plate of cheese with wood stove bread and fruit mustard                            | 18.00          | 24.00          |

### Summer Hits

#### Starter:

Trout fillet marinated with vinegar and saffron, vegetables julienne 22.00

#### Main course:

##### Reto's Tagliatelle

with lobster bisque accompanied by a sole-scampi roulade 35.00

### Homemade Pasta

(as a starter or a snack: reduction of CHF 6.00)

#### Pappardelle\* with:

|  |       |
|--|-------|
| Vegetables curry                                   | 22.00 |
| Fresh tomato sauce                                 | 18.00 |
| All' arrabbiata (hot tomato sauce and bacon cubes) | 23.00 |
| Bolognese  | 21.00 |
| Fresh chanterelles                                 | 24.00 |

\* These dishes are also available without gluten

# Summer Offer

## ***Polenta prepared on an open fire (as a starter or a snack: reduction of CHF 6.00)***

|  |       |
|--|-------|
| Nature                                   | 16.00 |
| Alp cheese                               | 23.00 |
| Chanterelles                             | 24.00 |
| Fresh tomato sauce                       | 19.00 |
| Red-wine pears with gorgonzola au gratin | 25.00 |
| Bolognese                                | 21.00 |
| Eggplant gratin                          | 26.00 |

## ***Grilled meat from the open fire***

|                  | <b><i>with bread</i></b> | <b><i>with side dish</i></b> |
|------------------|--------------------------|------------------------------|
| Bacon            | 15.00                    | 21.00                        |
| Pork sausage     | 13.00                    | 19.00                        |
| Pork chop        | 21.00                    | 27.00                        |
| Veal chop        | 45.00                    | 51.00                        |
|                  | <b><i>Mini</i></b>       | <b><i>Maxi</i></b>           |
| Paillard of veal | 35.00                    | 46.00                        |
| Beef steak       | 36.00                    | 47.00                        |
| Beef fillet      | 43.00                    | 54.00                        |
| Venison fillet   | 35.00                    | 46.00                        |
| Carré of lamb    | 36.00                    | 47.00                        |

***Side dishes:*** roast potatoes or polenta, vegetables, homemade sauces

### ***Product declaration:***

*Veal, pork: CH / Beef: Ireland, CH / Venison: Austria, New Zeal. / Lamb: Scotl., Australia*

## ***Desserts***

|   |                             |           |
|---|-----------------------------|-----------|
| Homemade wood stove meringues                                   | with cream                  | 9.00      |
|   | vanilla ice cream and cream | 12.00     |
| Startgels iced coffee with walnut brittle                       |                             | 11.00     |
|   | with cherry brandy          | 13.00     |
| Fresh berries, chocolate-berry cake, sour cream-berry ice cream |                             | 14.00     |
| Variation of Thai-Mango   |                             | 15.00     |
| Homemade cake   |                             | 9.00      |
|   | with cream                  | 11.00     |
| Homemade ice cream  | per scoop                   | 3.50      |
|   | with cream                  | plus 2.00 |